



+ STARTERS +

CIABATTA BREAD, GARLIC BUTTER, OLIVE OIL BALSAMIC \$10

CRISPY HALLOUMI \$16

Smoked Paprika Aioli, Crisp Prosciutto Shards

TASMANIA TEMPURA MUSHROOMS (ALL SORT) \$18

TASMANIAN OYSTERS (GF, DF) 6/26.00 12/46.00

Naked w/ Lemon

Kilpatrick w/ crispy bacon + Worcestershire

Nam Jim shooter

BUNKER DUMPLINGS | (6 PER SERVE) \$16

House made Chicken + Pork dumplings, Sesame, Soy, Tomato Ragu

CRISPY SPICED CALAMARI (GFO) \$16/ Main \$28

Thai Noodle Salad, Crushed Peanuts, Nam Jim Dressing & Shallots

SEAFOOD CHOWDER POT + GARLIC RUBBED CIABATTA small \$18 / large \$28

Prawns, salmon, Calamari

WARM SMOKED DUCK MEZZE (GFO) \$18

Deep fried camembert + fig paste toast + cinnamon poached pear + rocket salad

HOUSE MADE ARANCINI BALLS (V) \$16

Caramelised onion + brie + Mushroom, Pesto + feta + capsicum mop up



+ MAINS +

SCOTTSDALE PORK FILLET SCHNITZEL RAMEN \$33

Crumbed Pork Schnitzel w 48hr Master Stock, Japanese Ramen, Bok Choy, Shitake & Enoki take Mushroom.

CAPE GRIM EYE FILLET MEDALLIONS (GFO) \$48

butternut pumpkin Puree, Roasted Cherry Toms, Greens, Jus, Baby carrots, duck fat potatoes

PAN SEARED CRISPY CHICKEN BREAST (GFO) \$34

With house made potato gnocchi, chorizo garlic tarragon reduction, greens

PAN SEARED BLUE EYE TREVALLA (GF, DF) \$42

Spice roasted cauliflower, greens, miso broth, pickle fennel cucumber, crumbed toasted fetta

PRAWN GRATIN \$38

Pan Seared Prawns, three cheese bechamel, Leek Toasted Crumble

BLACKENED ATLANTIC SALMON (GF) \$36

warm chic pea & spinach salad, avocado smash asparagus, cherry toms

SPICY LENTIL HASH STACK (GF, DFO, VEGAN) \$28

Roasted Vegetable + Spanish Onion Fetta Salad + Beetroot relish + sour cream

CAPE GRIM PREMIUM SCOTCH FILLET 350 GRAM (GF) \$48

Fries + salad OR Vegetable

Sauce Option: House Made Jus | Szechwan pepper | local creamed mushroom | garlic butter | sea harvest **\$8.00**

LAMB BACKSTRAP(GFo)\$46

Chive, prosciutto, Smoked cheddar croquettes, Blistered cherry toms, Greens, Rosemary jus, Crispy kale

SIDE: BUNKER FRIES + w/ AIOLI \$8 | SWEET POTATO WEDGES (GF), w/ AIOLI \$8 | GREEK SALAD (GF) \$10
(gf) Gluten Free, (v) Vegetarian, (df) Dairy Free (o) Optional Variation



+ LITTLE PEOPLE MENU +

Battered Flathead Tails

Fries + lemon wedge

\$13.00

Chicken Nuggets

Fries

\$13.00

Atlantic Salmon

Salad + fries or vegetables

\$18.00

Half Cut Scotch Fillet

Fries + salad + sauce option

\$22.00

Kids Calamari Bowl

Fries + salad

\$12.00

(gf) Gluten Free, (v) Vegetarian, (df) Dairy Free (o) Optional Variation

We will try our best to accommodate changes to the menu; however during busy periods unfortunately this may not be possible. We hope you understand.